

Chocolate Bomb

complemented by Athena Vineyards Safe Harbor Dessert Wine

VIRGINIA'S
Executive
MANSION



Ingredients:

- Chocolate Sheet Cake, Cut in Half
- Chocolate Mousse
- White Chocolate Mousse
- 8oz Semi Sweet Baking Chocolate
- 1c Heavy Cream

Visit Athena Vineyards Online: <http://www.athenavineyards.com/>

Directions:

Line a large glass casserole dish or 3" deep hotel pan with plastic wrap then spray with nonstick cooking spray. Place a layer of white mousse so that it covers the entire bottom. Place one half of chocolate cake on top of white mousse in the dish. Place a layer of chocolate mousse on top of the cake then top mousse with other cake half. Refrigerate for at least three hours. Place plastic wrap over the top of the dessert. Run a thin knife around the edge of the dish for an easy release then place a sheet pan on top of the dish – flip the dessert onto the pan. The cake should now be on the bottom and the white chocolate mousse on top. Spray a small casserole cup/tea cup/etc. with nonstick spray and use the cup to cut out individual portions or “bombs” then place on wax paper on a new tray. Melt the baking chocolate in double boiler. Bring 1 cup of heavy cream to boil and blend slowly with wire whip into the melted chocolate. Allow to sit and cool for 5 to 8 minutes. Cover the bombs with chocolate – start first in the middle then work your way out to edges of each bomb. Repeat until all bombs are covered. Chill in the refrigerator prior to serving.

For more recipes, visit our website: www.executivemansion.virginia.gov or on facebook at: <http://www.facebook.com/VAGovsMansion>